

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME THE GREEN FROC	$\vec{\mathfrak{J}}$			REINSPECTION DATE Not Specified	Rubi Guido	DATE 11/7/2019
TOTAL LOCATION TOTAL AV, HIGHLAND, CA 92346				PERMIT EXPIRATION	IDENTIFIER: None SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION	
TIME IN 11:18 AM	1:03 PM	FA0020755	RELATED ID CO0068180	PE 1621		E ACTION / FOLLOW UP REQU PENSION CONTINUANCE

RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code, Schedule of Fees.

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K994 Reinspection

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: The purpose of this visit was to conduct a request reinspection, after the owner having attended a required supervisory review, to determine compliance regarding an active cockroach infestation.

FINDING(S):

The person in charge/owner stated the following:

- Has not seen any live cockroaches since the repairs of the openings in the walls and ceilings have been made and since the pest control company has provided service.
- Pest control provided services on 11/7/19.

OBSERVATION(S):

- An active cockroach infestation at this facility.
- Several live nymph cockroaches in the crevices and on the shelving inside the cabinets located in the center of the bar area.
- Several live nymph cockroaches in the kitchen, including the following areas:
- below the 3-compartment sink
- below the reach-in/compartmental refrigeration unit located across from the cook line.
- below the grill
- No dead cockroaches anywhere in the facility, including the bar and the kitchen.
- Several holes in the walls and several gaps/openings around the pipes and ceiling panels in the kitchen.
- Missing and damaged ceiling panels in the owner's office. The owner stated that these panels were in the process of being repaired/replaced.
- Inspected the following areas:
- Bar
- Kitchen, including the warewashing area and the cook line
- Both employee/customer restrooms
- Dry storage area near the upright refrigerators
- Owner's office, which is used to store liquor and prepackaged foods for customers
- The invoice (11/7/19) for the pest control services was provided upon request.

RESULT(S):

The health permit to this facility continues to be suspended due to an active cockroach infestation. The "Notice of Closure" continues to be posted at the entrance door to this facility. Do not move, obstruct in any way, or remove the "Notice of Closure" sign. Call this office when the facility is ready to re-open, and a required supervisory review and a billable re-inspection will be scheduled to determine compliance. This facility must remain closed for business until a billable re-inspection is conducted and the health permit to operate this facility is reinstated by a representative of this agency. Failure to comply may result in further action, including the pursuance of permit revocation of this facility.

Description: Reinspection conducted at this time to determine compliance from prior inspection.

16K054 Permit Suspension

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114409, 114405

Inspector Comments: This food facility's health permit continues to be suspended due to an imminent health hazard. This facility was closed on 11/5/19 due to evidence of an active cockroach infestation. Take the necessary steps to eliminate all evidence of the active cockroach infestation at this facility. Clean and sanitize all affected areas. The violations observed pose an immediate threat to public health and safety and the health permit to operate this facility is under continued suspension. The facility is closed until the listed violation(s) have been corrected and verified by San Bernardino County Department of Public Health Devision of Environmental Health Services. The facility is to remain closed until further notice. A notice of closure of this facility continues to be posted at the

entrance door to this facility. Do not move, obstruct in any way, or remove the "Notice of Closure" sign. Failure to comply may result in further action, including the pursuance of permit revocation of this facility.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

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FACILITY NAME THE GREEN FROG	DATE 11/7/2019
LOCATION	INSPECTOR
7750 PALM AV, HIGHLAND, CA 92346	Rubi Guido

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments: Observed the following:

- An active cockroach infestation at this facility.
- Several live nymph cockroaches in the crevices and on the shelving inside the cabinets located in the center of the bar area.
- Several live nymph cockroaches in the kitchen, including the following areas:
- below the 3-compartment sink
- below the reach-in/compartmental refrigeration unit located across from the cook line.
- below the grill

Eliminate all dead and/or live cockroaches/vermin. Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies.

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: Observed the following:

- Several holes in the walls and several gaps/openings around the pipes and ceiling panels in the kitchen.
- Missing and damaged ceiling panels in the owner's office. The owner stated that these panels were in the process of being repaired/replaced.

The walls/ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. Approved base coving shall be provided in all areas, except customer service areas, and where food is stored in original unopened containers. Ensure floors, walls, and ceilings are clean and in good repair.

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

16K051 Plan Review

Compliance Date: Not Specified

Not In Compliance

Reference - HSC - 114380

Inspector Comments: The facility is equipped with the following:

- One 3-compartment sink and one handwashing sink in the kitchen.
- One 3-compartment sink, one handwashing sink, and one dump sink at the bar.
- The owner stated that he kitchen sinks and the bar sinks are on an electric water heater located in the storage room for the upright refrigeration units. Also, the owner stated that the this water heater was installed approximately two years ago and did not go through Plan Check for approval.
- The owner stated that both restrooms are on a separate, electric water heater that is located in the attic of the facility.
- Information on the electric water heater located in the kitchen was obtained

Description: A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

Overall Inspection Comments

The health permit to this facility continues to be suspended due to an active cockroach infestation. A "Notice of Closure" sign continues to be posted on the entrance door to this facility. Do not remove, obstruct in any way, or relocate the "Notice of Closure" sign. Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245.

Call this office when the facility is ready to re-open, and a required supervisory review and a billable re-inspection will be scheduled to determine compliance.

This facility must remain closed for business until a billable re-inspection is conducted and the health permit to operate this facility is reinstated by a representative of this agency. Failure to comply may result in further action, including the pursuance of permit revocation of this facility.

Note: This report was reviewed with the owner.

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TOTAL AV, HIGHLAND, CA 92346	INSPECTOR Rubi Guido

Signature(s) of Acknowledgement

NAME: Rutssell Rutland TITLE: Owner

Total # of Images: 0

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